GRAHAM BECK
MÉTHODE CAP CLASSIQUE

CUVÉE CLIVE 2012

Our most prestigious and exclusive Cap Classique yet, the Cuvée Clive is testimony to our reputation as a world class producer of Méthode Champenoise style wines and a culmination of meticulous planning, unbridled passion and the pursuit of the perfect bubble.

VARIETY: 100% Chardonnay

VINTAGE: 2012

AREA OF ORIGIN: Robertson, South Africa.

VINEYARD:

For the first time since its conception, the Cuvée Clive originated from one single block of vineyards. Situated right in front of our cellar in Robertson, the vines stand in pure limestone soil and produced spectacular fruit at 8 tons/ha

HARVEST DETAILS:

Hand-picked at 19°B during the early morning hours of 18 January 2012.

CELLAR TREATMENT:

The grapes were picked early morning - finished by 06:30 – and taken directly to the cellar for whole-bunch pressing. Only the Cuvée fraction of the juice (the first 400l per ton) were selected for this wine. The minimal pressure exerted on the grapes ensured a pristine, almost phenolic-free juice. Settled over 24 hours and then fermented in a stainless steel tank at 15°C over 16 days. The resultant wine demanded it's own respect and therefor we decided to bottle it as a single identity. After 60 months on the lees in the bottle, the 2012 Cuvée Clive has delivered a Cap Classique of unrivaled elegance and finesse, yet powerful enough to stay in memory many years to come.

TASTING NOTES:

Complex, elegant and sophisticated, yet powerful in its aromatic profile which speaks of the undoubted quality of Robertson Chardonnay. Bright, ripe citrus notes are supported by nuances of apricots and green pears. The palate is alive with millions of pin-prick small bubbles running over the tongue and bursting the flavours of grapefruit and yellow stonefruit. A piercing acidity allows the flavours to fill the palate and end in a vivid, lingering and mouthwatering finish which begs for more.

ANALYSIS:

Residual Sugar:	4.1 g/l (±0.5 g/l)
Alcohol:	12.40 % vol (± 0.2 % vol)
Total Acid:	6.5 g/l (± 0.25 g/l)
pH:	3.25 (± 0.05)

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